

Tonel Unico Malbec 1994

BODEGA WEINERT, MENDOZA, ARGENTINA



HARVEST & VINTAGE NOTES

HARVEST NOTES: Grapes were picked in April 1994, this Malbec is one of the last masterpieces of Don Raul de la Mota who passed away in 2009. 1994 was one of the best vintages of the 90s and Don Raul registered it as "stable in temperature with cool nights, grapes have an excellent acidity. Warm days might produce higher alcohols but tannins will support.

VINE AGE & SOIL TYPES: In 1994, the vines were 35 years old. The soil types are heterogeneous sedimentary alluvial soils, clay loam, and pebble subsoil with good drainage that allows roots to explore three to four meters in depth looking for minerals.

WINEMAKING PROCESS: Alcoholic fermentation during 8 days in 29C. Complete malolactic fermentation and sedimentation, prefiltering before going into casks. This wine was aged for amazing 23 years in Cask #111, a 6.000 litre French oak cask assembled in 1956.

TASTING NOTES: Very dry plums and cherries, hints of spearmint and sage. Lactic notes of yogurt. Tertiary aromas of leather, toffee, violets, magnolia flowers.



WEINERT

BODEGA Y CAVAS

Raul

WINEMAKER: Don Raúl de la Mota

GRAPES: 100% Malbec

ALCOHOL: 15.5%

RESIDUAL SUGAR: 3.85 g/L

PH: 3.59 g/L

TOTAL ACIDITY: 5.9 g/L

TOTAL SULPHITES: 129 mg/L

RELEASE DATE:
January, 2018



Wine & Spirits

Wine & Spirits, October 2020



www.broadbent.com // [@BroadbentSelections](https://www.facebook.com/BroadbentSelections) // [@BroadbentWines](https://www.instagram.com/BroadbentWines) // [@broadbentselections](https://www.instagram.com/broadbentselections)